

THE CLAIMS

What is claimed is:

1. A process for the preparation of a cream
5 composition comprising:
 stirring together about 10% to 20% of milk
 derivative, about 8% to 30% of a sugar, and about 10% to 60%
 of a fermented dairy product; optionally with sour cream or a
 dairy cream in an amount up to about 25%, the sour or dairy
10 cream containing from about 25% to 45% of fatty substances; a
 texturizing agent in an amount up to about 35%; an aromatic
 product in an amount up to about 20%; and a salt in an amount
 up to about 0.5%; to form a mixture;
 heat treating the mixture 60°C to 115°C for about 7
15 seconds to 5 minutes;
 cooling the mixture to about 15°C to 40°C; and
 adding about 10% to 45% of a molten fatty substance
 with respect to the total weight of the mixture with stirring
 to obtain a homogeneous cream composition which exhibits a
20 water activity (A_w) of about 0.80 to 0.91.
2. The process of claim 1, wherein the milk
 derivative comprises at least one of powdered unskimmed milk,
 powdered skimmed milk, sweetened evaporated milk, or
25 combinations thereof.
3. The process of claim 1, wherein the fermented
 dairy product comprises at least one of fermented milk,
 yogurt, cream cheese, powdered fermented milk diluted in milk
30 or water, powdered yogurt diluted in water or milk,
 concentrated yogurt, concentrated cream cheese, powdered cream
 cheese, quark diluted in water or milk, or combinations
 thereof.
- 35 4. The process of claim 1, wherein the sour cream
 or dairy cream is present in an amount of at least about 0.01%
 to increase the organoleptic or smoothness qualities of the
 mixture.

5. The process of claim 1, wherein the texturizing agent comprises at least one of maltodextrin, fermented cereal product, or combinations thereof and is present in an amount of at least about 0.01% to moderate sweetness in the cream composition.

6. The process of claim 1, wherein the aromatic product is present in an amount at least about 0.01% and comprises at least one of honey, cocoa, coffee, caramel, hazel-nuts, almonds, vanilla, fruit syrups, concentrated fruit juices, or combinations thereof.

7. The process of claim 1, wherein the salt is present in an amount from about 0.01% to 0.5%.

8. The process of claim 1, which further comprises adjusting the pH of the mixture to about 4 to 6 before the mixture is heat treated.

9. The process of claim 1, which further comprises adding a plurality of living lactic acid bacteria to the mixture at a concentration of about 10^8 to 10^{11} per gram of the mixture after having adjusted the temperature of the mixture to about 15°C to 40°C.

10. The process of claim 1, which further comprises aerating the homogeneous cream composition.

11. The cream composition prepared by the process of claim 1.

12. The cream composition prepared by the process of claim 10.

13. A cream composition comprising a mixture of:
about 10 % to 20% of a milk derivative;
about 8% to 30% of a sugar;
about 5% to 60% of a fermented dairy product;

optionally up to about 25% of sour cream or a dairy cream, wherein the sour or dairy cream contains from about 25% to 45% of fatty substances;

optionally up to about 35% of a texturizing agent;
5 optionally up to about 20% of an aromatic product;
and
optionally up to about 0.5% of salt.

14. The cream composition of claim 13, wherein the
10 milk derivative comprises at least one of powdered unskimmed milk, powdered skimmed milk, sweetened evaporated milk, or combinations thereof and is present in an amount of about 15% to 19%.

15 15. The cream composition of claim 13, wherein the fermented dairy product comprises fermented milk, yogurt, cream cheese, powdered fermented milk diluted in milk or water, powdered yogurt diluted in water or milk, concentrated yogurt, concentrated cream cheese, powdered cream cheese,
20 quark diluted in water or milk, or combinations thereof and is present in an amount of about 10% to 35%.

16. The cream composition of claim 13, wherein the sour cream or dairy cream is present in an amount of at least
25 about 0.01% to increase the organoleptic or smoothness qualities of the mixture.

17. The cream composition of claim 13, wherein the texturizing agent is present in an amount of at least about
30 0.01% and comprises at least one of maltodextrin, fermented cereal product, or combinations thereof.

18. The cream composition of claim 13, wherein the aromatic product is present in an amount of at least about
35 0.01% and comprises at least one of honey, cocoa, coffee, caramel, hazel-nuts, almonds, vanilla, fruit syrups, concentrated fruit juices, or combinations thereof.

19. The cream composition of claim 13, wherein the salt is present in an amount of at least about 0.01%.

20. The cream composition of claim 13, further comprising living lactic acid bacteria present at a concentration of about 10^4 to 10^{11} per gram of the mixture.

21. The cream composition of claim 13, which comprises a water activity (A_w) of about 0.75 to 0.88.

22. The cream composition of claim 13 further comprising a molten fatty substance in an amount of about 10% to 45% by weight of the mixture.

23. The cream composition of claim 13 in aerated form.

24. A food product comprising the cream composition of claim 13 disposed on at least one layer of a biscuit.

25. The food product of claim 24, wherein the cream composition is disposed between two biscuit layers.

add A1

add C3